

L'ormarins Optima 2002

A Claret-style blend of 60% Cabernet Sauvignon, 35% Merlot and 5% Cabernet Franc. Shows classical cigar-box and chocolate flavours and has good bottle-maturation potential.

A sociable winter wine that goes perfectly with ostrich fillet in a port and orange sauce, potroasts as well as the South African braaivleis.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc

winery : Anthonij Rupert Wyne

winemaker : Riaan van der Spuy

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.56 ta : 5.9 g/l

type : Red wooded

in the vineyard : Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rainfall: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Yield: 7 tons per hectare

Production: 3500 cases (12 x 750ml)

about the harvest: Grapes were handpicked at full ripeness.

in the cellar : The three varietal components of this wine – Cabernet Sauvignon, Merlot and Cabernet Franc – were fermented separately in stainless steel tanks and, thereafter, matured separately in French oak barrels for approximately 1 months, 50% in new wood and the remaining 50% in second-fill barrels.



Anthonij Rupert Wyne

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